

taste canoe

atlantic oyster

swordfish, veal, smoked mussel

—

pumpkin

butternut velouté,
sweet potato, anise

—

crispy sweetbreads

whipped truffle, burnt broccoli,
chicken fat

—

p.e.i. lobster risone

crustacean custard,
lobster jus gras, tarragon

—

baffin island turbot

puffed grains, stuffed leek,
vin jaune sauce, nori

—

rougié duck

foie gras parfait, Brussels sprouts,
wild blueberries

—

ice cream sandwich

Saskatoon chanterelles,
black trumpet, milk crumb

—

canadian opera cake

chaga, birch syrup, sea lettuce

—

petit fours

155. per person
+ 100. with wine pairings

participation of the entire table is required